

SOUP 11am-3.30pm

Soup of the day Served with Beremeal cob 7.00

Cullen Skink soup Served with Beremeal Bannock 8.00

TOASTED ARGOS BAKERY CIABATTA SANDWICHES 11am-3.30pm

Flett's of Orkney roast beef | Westray red onion chutney, seasonal salad 9.50

Morangie brie (v) | Orkney Isle Preserves tomato chutney, wholegrain mustard mayonnaise, spinach 9.50

Skara Brae club | Roast turkey, Flett's of Orkney streaky bacon, Orkney cheddar, wholegrain mustard mayonnaise, seasonal salad 9.50

PLATES AND PLATTERS 11am-3.30pm

Skara Brae Cheese Board 11.00

Orkney Cheddar, Orkney extra mature Cheddar, smoked Orkney Cheddar with cracked pepper, Orkney Isle Preserves chutney, Beremeal Bannock, Argos Bakery oatcakes and smoked cheese biscuits

Ploughman's 11.00

Flett's of Orkney smoked ham, roast beef, Orkney Cheddar, beetroot, pickled onions, Orkney Isles Preserve chutney, Beremeal cob

GRAB AND GO SANDWICHES

BLT bloomer | Ayrshire bacon, tomato, mixed salad leaves, mayonnaise 5.50

Middle Eastern Mezze wrap (vg) | tahini, hummus, falafel and spinach 6.00

Egg mayonnaise and sun-blush tomato bloomer (v) | Glenrath free-range egg, sun-blush baby plum tomato, spinach, lemon aioli 5.50

Ham and Emmental bloomer | Ayrshire ham, Emmental, Dijon mustard mayonnaise 5.50

Vegan cheese and salad bloomer (vg) 5.50

Flett's of Orkney roast beef and horseradish bloomer 5.50

SALADS

Wholewheat pesto pasta salad | tomato, spinach, Parmesan 7.00

**At the Skara Brae Café, we take pride in showcasing the finest local ingredients from Orkney. Our freshly made sandwiches feature bread from Argo's Bakery, a beloved Orkney institution. The premium cold meats are sourced from G Flett's Butcher in Stromness, and our fresh dairy products, including milk, come straight from Crantit Farm in Kirkwall*

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Our menus use the very best Scottish produce where possible. Not only does this support local suppliers but is good for the environment as it reduces food miles.

Every purchase made in the café today supports the work of Historic Environment Scotland.

KIDS

Kids box 6.00
Orkney ham or Orkney Cheddar sandwich,
piece of fruit or vegetable sticks,
Pom Bear crisps,
water, milk or carton of fruit juice

Kids soup 3.50

CAKES

Homemade fruit, cheese and plain scones,
butter, Orkney Isle Preserves jam 4.50
Add clotted cream 1.00

Shortbread 3.50

Beremeal shortbread 3.00

Raspberry white chocolate blondie 3.50

Rocky Road 3.50

Seasonal Muffins 4.00

Gingerbread 4.00

White fudge frosty 3.50

Brownie 3.50

Carrot cake 4.00

Flapjack 3.50

Argo's Snuff box 3.00

Victoria Sponge 5.00

SNACKS

Tunnock's wafers 1.50

Tunnock's tea cakes 1.50

Fresh fruit 1.00

Isle of Arran Ice Cream 3.50

Taylor's crisps 1.90

We Love Cakes award winning free-from bakery cakes
3.00

DRINKS

Pot of whole-leaf tea 3.30

English breakfast, Earl Grey, Peppermint, Lemongrass and ginger, Oriental sencha, Chamomile,
Elderflower and lemon, Blood orange rooibos, Mango and strawberry

Espresso single / double 2.90 / 3.50

Macchiato single / double 3.10 / 3.70

Americano 4.00

Latte / Cappuccino / Flat white 4.50

Mocha 4.80

Hot chocolate 4.50

Indulgent hot chocolate 5.00

Flavoured syrup shot 1.00

Soft drinks

Coca Cola / Diet Coke 2.50/2.40

Irn Bru / Sugar Free Irn Bru 2.50/2.40

San Pellegrino 2.90

Strathmore still / sparkling mineral water 2.40

Orange / apple juice 1.50

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